



Consuming Questions

Central America

Tuesday, May 2 from 5:30 PM to 7 PM

MENU—\$25 per person

Amuse Bouche

Tamales de negro con chocolate [Sweet, black tamale with chocolate]

Aguacate con huevo [Avocado with egg]

Encurtido y pastel de elote [Pickle and corn cake]

First course (select one)

- Caldo de tomatillo con nopal de origen local [Tomatillo soup with local cactus]

- Chojin picado de rabano [Radish salad with pork rinds]

Entree

Chicken Pepian [National dish of Guatemala]

Dessert

Empanadas de leche [Caramel custard filled empanadas]

Beverages with ticket will include:

Ice tea

Sodas

Atol de elote [Sweet corn milk] OR Atol de averta [Oatmeal milk]



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- inspired food and drink. -

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